

CHURCHKEY DRAUGHTS

ITEM ... **KEGS + CASKS**
 DELIVERY ... **UPSTAIRS/DOWN**

DESCRIPTION OF ITEM

WEIGHT BY OUNCES

| BEER | BREWER | STYLE | ALC. BY VOL. | SERVING TEMP. | SERVING VESSEL |

Tart & Funky

DELICATE

	4oz	GLS
BAYERISCHER BAHNHOF BERLINER STYLE WEISSE: OAK SMOKE (Brewed w/ Oak-Smoked Malt) <i>Bayerischer Bahnhof Berliner Weisse Germany 3.3 % 42° Tumbler 10 Oz.</i>	\$4.5	\$9
SMUTTLABS: STRAWBERRY SHORT WEISSE (Brewed w/ Natural Strawberry Puree & Lactobacillus) <i>Smuttynose Brewing Company Berliner Weisse New Hampshire 3.7 % 42° Tumbler 13 Oz.</i>	\$4	\$9
FIERCE (Kettle-Soured w/ Lactobacillus; Fermented w/ Saison Yeast) <i>off color brewing Berliner Weisse Illinois 3.8 % 42° Tumbler 10 Oz.</i>	\$4.5	\$9
PEACH BERLINER WEISSE (Fermented w/ Midwest-Grown Peaches) <i>Perennial Artisan Ales Berliner Weisse Missouri 4.2 % 42° Tumbler 13 Oz.</i>	\$4	\$9
TROUBLESOME (Blend of Wheat Beer & 100% Lactobacillus-Fermented Beer; Spiced w/ Coriander & Salt) <i>off color brewing Gose Illinois 4.5 % 42° Tumbler 10 Oz.</i>	\$4.5	\$9
SALTY ANGEL (Brewed w/ Sea Salt, Red Currants & Coriander) <i>Birra Toccalmatto Gose Italy 4.5 % 42° Tumbler 10 Oz.</i>	\$5	\$10
JUSTIN BLÅBÆR (Brewed w/ Blueberries) <i>Evil Twin/Westbrook/Charleston Beer Exchange Berliner Weisse Denmark/S.C. 4.5 % 48° Tumbler 10 Oz.</i>	\$5	\$10
LEIPZIGER GOSE <i>Bayerischer Bahnhof Gose Germany 4.6 % 42° Tumbler 10 Oz.</i>	\$4.5	\$9
GEISTERZUG QUINCE GOSE (Brewed w/ Quince) <i>Freigeist Bierkultur Gose Germany 5.2 % 42° Tumbler 10 Oz.</i>	\$4.5	\$9
GEISTERZUG RHUBARB GOSE (Brewed w/ Rhubarb) <i>Freigeist Bierkultur Gose Germany 5.2 % 42° Tumbler 10 Oz.</i>	\$5	\$10
VIKING GOSE (Brewed w/ Juniper, Peat-Smoked Malt & Danish-Smoked Salt) <i>The Monarchy & Kissmeyer Beer Gose Germany & Denmark 6.5 % 48° Tumbler 10 Oz.</i>	\$5	\$10
EARTHY		
BAM BIÈRE (Matured in European Oak Barrels for 2 Weeks) <i>Jolly Pumpkin Artisan Ales Saison - Blond Michigan 4.5 % 42° Tulip 10 Oz.</i>	\$4.5	\$9
ARTISTA ZYNERGIA: SOLARIS (Blend of Wild Ale & Sidreria Sarasola Spanish Cider) <i>Ordinem Ecentrici Coctores Wild Ale - Blond Connecticut 4.8 % 48° Pokal 10 Oz.</i>	\$4.5	\$9
IRIS GRAND CRU (Unblended Lambic (100% Barley Malt, 50% Young Hops) Aged 3 Years in Oak; No Dry-Hopping) <i>Brasserie Cantillon Lambic Belgium 5.0 % 48° Tumbler 10 Oz.</i>	\$6.5	\$13
BRETTANOSAURUS REX (Brewed w/ American Hops; Fermented w/ Brettanomyces) <i>Oersoep Brouwerij Brett IPA Netherlands 5.2 % 48° Tulip 10 Oz.</i>	\$6	\$12
LAMBICKX: DE TROCH BLEND (Blend of De Troch-Brewed Lambics Aged & Blended by Don Feinberg of Vanberg & DeWulf) <i>Vanberg & DeWulf (at Brouwerij de Troch) Traditional Lambic - Sparkling Belgium 5.7 % 48° Tumbler 10 Oz.</i>	\$6.5	\$13
EVOLVER IPA (Fermented w/ Brettanomyces) <i>The Wild Beer Company Brett IPA England 5.8 % 48° Tulip 10 Oz.</i>	\$4.5	\$9
SUR MOSAIC (Sour-Mashed Pale Ale Brewed w/ Mosaic Hops) <i>To Øl (at De Proef) Wild Ale - Blond Denmark 6.0 % 48° Tumbler 10 Oz.</i>	\$5	\$10
FEMME FATALE: SUDACHI (Brewed w/ Sudachi Juice; Fermented Exclusively w/ Brettanomyces) <i>Evil Twin Brewing Company Brett IPA Denmark (South Carolina) 6.0 % 48° Tulip 10 Oz.</i>	\$5.5	\$11
FEMME FATALE: KABOSU (Brewed w/ Kabosu Juice; Fermented Exclusively w/ Brettanomyces) <i>Evil Twin Brewing Company Brett IPA Denmark (South Carolina) 6.0 % 48° Tulip 10 Oz.</i>	\$5.5	\$11
ZURE VAN TILDONK (Spontaneously Fermented; Aged for Several Months in Brewery Cellar Prior to Release) <i>Hof Ten Dormaal Wild Ale - Blond Belgium 6.0 % 48° Tumbler 10 Oz.</i>	\$7	\$14
MATILDA LAMBICUS 2013 (Matilda Finished w/ Brettanomyces Lambicus) <i>Goose Island Belgian Strong Pale Ale Illinois 7.0 % 48° Tulip 10 Oz.</i>	\$5	\$10
VICARIS TRIPEL-GUEUZE (Blend of Vicaris Tripel & Girardin Gueuze) <i>Brouwerij Dilewyns Wild Ale - Blond Belgium 7.0 % 48° Tulip 10 Oz.</i>	\$6.5	\$13
CONFLUENCE 2013 (Fermented w/ Proprietary Belgian Ale Yeast & Brettanomyces, Aged at Length & Dry-Hopped) <i>Allagash Brewing Company Wild Ale - Blond Maine 7.5 % 48° Tulip 10 Oz.</i>	\$5	\$10
CONFLUENCE 2014 (Fermented w/ Proprietary Belgian Ale Yeast & Brettanomyces, Aged at Length & Dry-Hopped) <i>Allagash Brewing Company Wild Ale - Blond Maine 7.5 % 48° Tulip 10 Oz.</i>	\$5	\$10
LIPS OF FAITH: LE TERROIR 2014 (Aged in Oak Foudres; Dry-Hopped w/ Amarillo & Citra Hops in Stainless Tanks) <i>New Belgium Brewing Company Wild Ale - Pale Colorado 7.5 % 48° Tulip 13 Oz.</i>	\$3	\$8



TEMP.



Tart & Funky

FRUITY & VINOUS

LAMBRUCHA (Blend of De Troch-Brewed Lambic & Kombucha Tea)

Vanberg & DeWulf (at Brouwerij de Troch) | Wild Ale - Blond | Belgium | 3.5 % | 48° | Tumbler | 10 Oz.

\$7 \$14

BITTER & TWISTED: ZYMATORE (Aged 6 Months in Ransom Distillery Pinot Noir/Gin Barrels)

Harviestoun Brewery | Ordinary Bitter | Scotland | 4.2 % | 48° | Becher | 10 Oz.

\$5 \$10

LA FIANCÉE PINOT GRIS (Saison Blended w/ Pinot Gris Grape Juice)

Brasserie Trois Dames | Wild Ale - Blond | Switzerland | 8.0 % | 48° | Tulip | 10 Oz.

\$6 \$12

LA FIANCÉE PINOT NOIR (Saison Blended w/ Pinot Noir Grape Juice)

Brasserie Trois Dames | Wild Ale - Blond | Switzerland | 8.0 % | 48° | Tulip | 10 Oz.

\$6 \$12

CUVÉE DES JACOBINS (Unblended Oak Barrel-Aged Lambic of over 18 Months (Sweetened & Colored Slightly w/ Malt Extract))

Brouwerij Bockor | Flanders Red Ale | Belgium | 5.5 % | 48° | Tumbler | 10 Oz.

\$6 \$12

WINBIC (Blend of Spontanale & Saison)

Mikkeller (at De Proef) | Wild Ale - Pale | Denmark (Belgium) | 6.0 % | 48° | Tulip | 10 Oz.

\$6 \$12

SALZSPEICHER SAUER PORTER RASPBERRY (Brewed w/ Raspberries)

Freigeist Bierkultur | Wild Ale - Dark | Germany | 6.0 % | 48° | Tumbler | 10 Oz.

\$5 \$10

SALZSPEICHER SAUER PORTER KIRSCH (Brewed w/ Cherries)

Freigeist Bierkultur | Wild Ale - Dark | Germany | 6.0 % | 48° | Tumbler | 10 Oz.

\$5 \$10

SAISON DE PIPAIX: ZYMATORE (Spiced w/ Black Pepper, Ginger, Sweet Orange Peel, Curaçao Orange Peel & Star Anise; Aged 12 Months in Christian Drouin Calvados Barrels)

Brasserie à Vapeur | Saison - Blond | Belgium | 6.0 % | 48° | Tulip | 10 Oz.

\$5 \$10

NANCY (Fermented w/ Maine Balaton & Montmorrency Cherries (2 lbs. per Gallon) & Brettanomyces in 100% Stainless For Just Shy of a Year)

Allagash Brewing Company | Wild Ale - Pale | Maine | 6.3 % | 48° | Tumbler | 10 Oz.

\$6 \$12

KOSMIC MOTHER FUNK GRAND CRU (Fermented w/ Brettanomyces & Lactobacillus; Aged for 2 Years in Hungarian Oak Tuns)

Boston Beer Company | Flanders Oud Bruin | Massachusetts | 6.4 % | 48° | Tumbler | 13 Oz.

\$4 \$9

LIPS OF FAITH: LA FOLIE 2014 (Blend of Young, Mid & Oude Oscar (1, 2 & 3 Year Old Ales Aged in Oak Foudres))

New Belgium Brewing Company | Oud Bruin | Colorado | 7.0 % | 54° | Tumbler | 13 Oz.

\$3 \$8

YPRES (Aged 2 Years in French Bourgogne Barrels, then Aged 1 Year in Wild Turkey Bourbon Barrels)

De Struise Brouwers | Flanders Oud Bruin | Belgium | 7.0 % | 54° | Tumbler | 10 Oz.

\$6 \$12

MIDNIGHT BRETT (Brewed w/ Midnight Wheat, Raw Wheat & Rye Malt; Fermented w/ House Brettanomyces)

Allagash Brewing Company | Wild Ale - Dark | Maine | 7.3 % | 54° | Tumbler | 10 Oz.

\$5 \$10

OUDE TART (Matured for 18 Months in Red Wine Oak Barrels)

The Bruery | Flanders Red Ale | California | 7.5 % | 54° | Tumbler | 10 Oz.

\$6.5 \$13

CHERRY FUNK (Aged on Cherries)

Prairie Artisan Ales | Wild Ale - Pale | Oklahoma | 7.5 % | 48° | Tumbler | 10 Oz.

\$5 \$10

BLÅ SPØGELSE (Brewed w/ Blueberries & Aged in Oak Barrels)

Three Floyds & Mikkeller (at De Proef) | Wild Ale - Pale | Indiana/Denmark (Belgium) | 7.7 % | 48° | Tumbler | 10 Oz.

\$7 \$14

SPONTANELDERFLOWER (Blend of Single-Source Lambic Aged in Oak Barrels w/ Elderflower)

Mikkeller (at De Proef) | Wild Ale - Blond | Denmark (Belgium) | 7.7 % | 54° | Tumbler | 10 Oz.

\$6 \$12

SPONTANREDGRAPE (Blend of Single-Source Lambic Aged in Oak Barrels w/ Red Grapes)

Mikkeller (at De Proef) | Wild Ale - Pale | Denmark (Belgium) | 7.7 % | 54° | Tumbler | 10 Oz.

\$6 \$12

SPONTANREDCURRENTS (Blend of Single-Source Lambic Aged in Oak Barrels w/ Red Currants)

Mikkeller (at De Proef) | Wild Ale - Pale | Denmark (Belgium) | 7.7 % | 54° | Tumbler | 10 Oz.

\$6 \$12

SPONTANCASSIS (Blend of Single-Source Lambic Aged in Oak Barrels w/ Cassis)

Mikkeller (at De Proef) | Wild Ale - Dark | Denmark (Belgium) | 7.7 % | 54° | Tumbler | 10 Oz.

\$6 \$12

EVORA (Aged for 16 Months in Portuguese Brandy Barrels w/ Brettanomyces)

Allagash Brewing Company | Wild Ale - Blond | Maine | 9.0 % | 48° | Tulip | 10 Oz.

\$6 \$12

GATLIN DAMNOSUS (Horn of the Beer Barleywine Aged 2 Years in Bourbon Barrels; Fermented w/ Pediococcus Damnosus)

Anderson Valley Brewing Company | Wild Ale - Pale | California | 8.7 % | 54° | Snifter | 12 Oz.

\$4 \$9

AL-IKSIR: ZYMATORE (Matured 24 months in Christian Drouin Pommeau Barrels)

Birrificio Le Baladin | Belgian Strong Pale Ale | Italy | 10.0 % | 54° | Tulip | 10 Oz.

\$5 \$10

Authentic Cask Ale

MALT

CHESTER COUNTY BROWN ALE

Sly Fox Brewing Company | English Brown Ale | Pennsylvania | 4.2 % | 50-52° | Becher | 14 Oz.

\$3 \$7

CHESTER COUNTY BITTER

Sly Fox Brewing Company | Best Bitter | Pennsylvania | 4.5 % | 50-52° | Becher | 14 Oz.

\$2 \$6.5

JAKE'S ESB (Brewed w/ East Kent Goldings & Target Hops)

Sly Fox Brewing Company | Extra Special Bitter | Pennsylvania | 5.9 % | 50-52° | Becher | 14 Oz.

\$3 \$7

HOP

HOP PROJECT #05256 (Brewed w/ Experimental Hop #05256 (Parentage of Apollo & Merkur Hops))

Sly Fox Brewing Company | American IPA | Pennsylvania | 6.1 % | 50-52° | Becher | 14 Oz.

\$3 \$7

ROAST

PUGHTOWN PORTER (Brewed w/ Centennial, Cascade & East Kent Goldings Hops)

Sly Fox Brewing Company | Brown Porter | Pennsylvania | 5.6 % | 50-52° | Becher | 14 Oz.

\$3 \$7